



PITBAUCHLIE HOUSE HOTEL FESTIVE MENU 2023

Pâté Maison with Cumberland Sauce and Toasted Brioche ^A
Roasted Red Pepper and Tomato Soup ^{VG, GF}

Ham Hock Terrine with Irish Soda Bread and Apple Chutney ^A
Grilled Goats Cheese with Poached Pear, Walnuts and Rocket ^{V, GF}



Traditional Roast Turkey with Trimmings and Cranberry Sauce ^A
Herb Crusted Fillet of Salmon Hollandaise ^A
Slow Braised Beef with Seasonal Root Vegetables and Barolo,
topped with a Grain Mustard and Swiss Cheese Crouton
Mushroom and Leek Tartlet served with Seasonal Salad ^V



Christmas Pudding with Brandy Sauce and Vanilla Ice-cream ^V
Selection of Scottish and Continental Cheese and Biscuits ^{V, A}
Lemon Posset with Fresh Raspberries and Mint ^{V, A}
Mochaccino Pot au Chocolate ^{V, A}



Coffee and Mints

Dates: 1st – 24th December. Available 12:00 – 2:00 pm & 6:00 pm – 8:30 pm.
Price £35.00 per person

A deposit* of £10.00 per person is required to confirm a booking.
Payable within 7 days of making the reservation.

*Deposits are non-refundable and non-transferable. Menus are subject to change.

GF – Gluten Free, A – Gluten Free Adaptable, V – Vegetarian, VG – Vegan

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